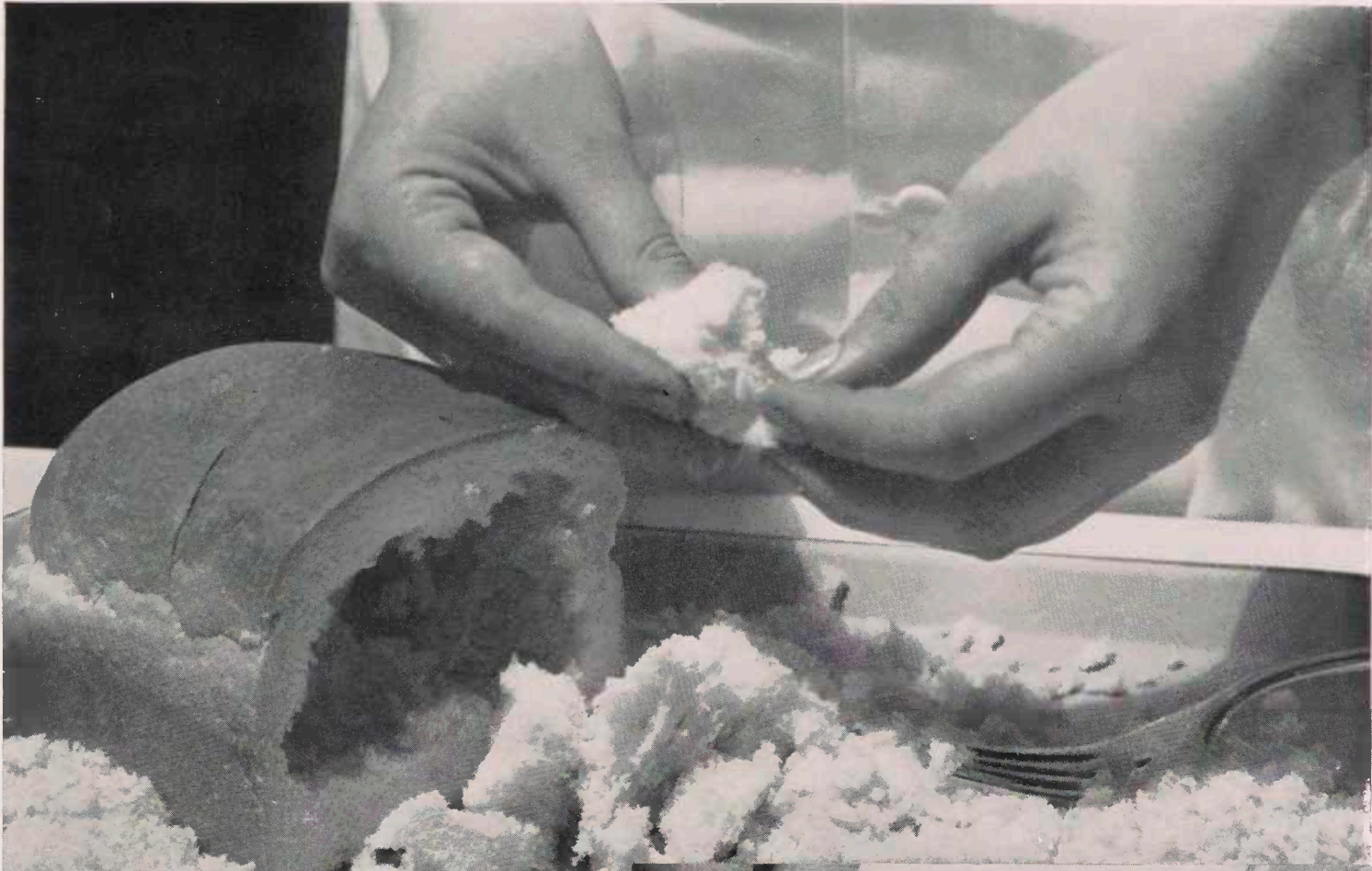


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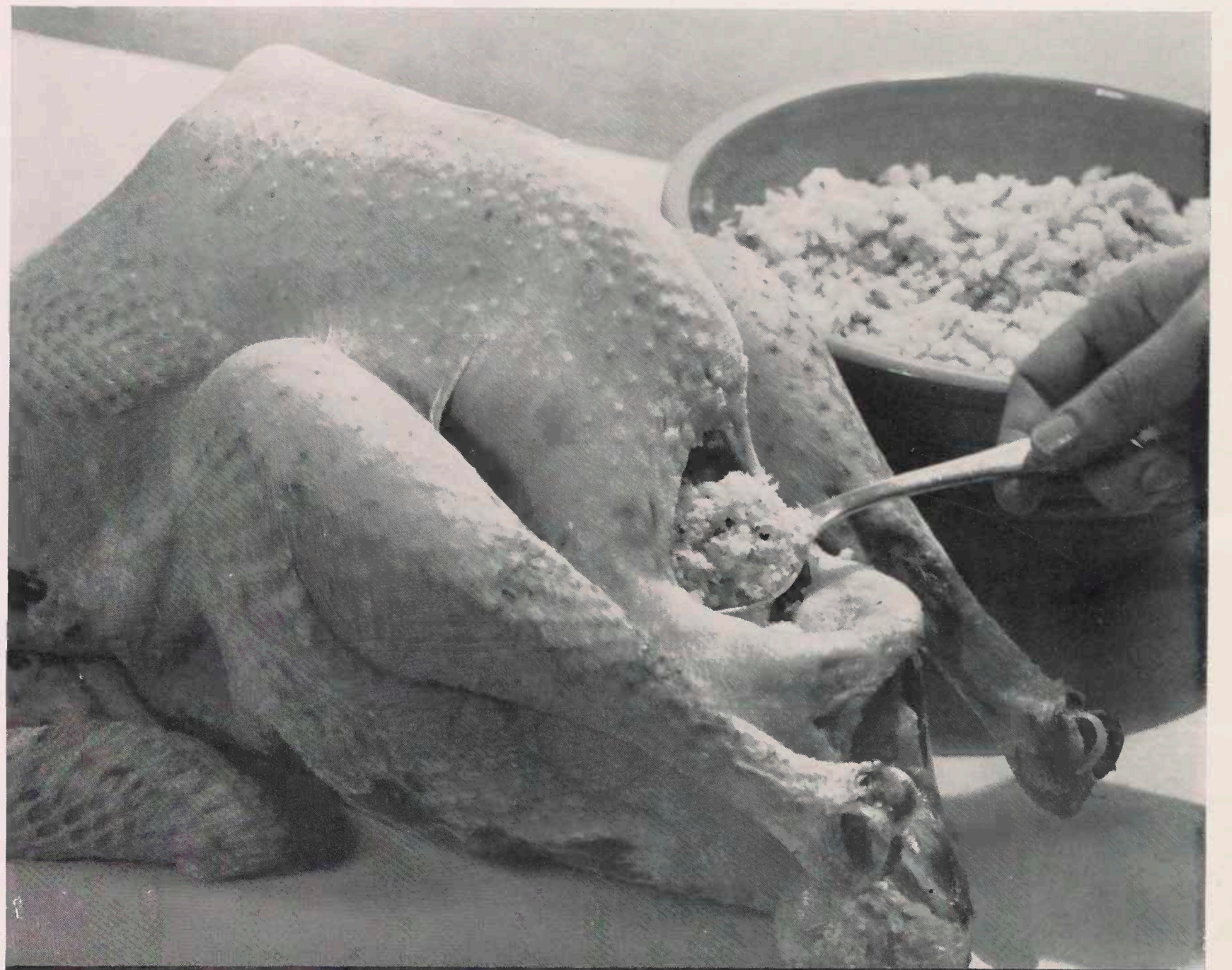
# Stuffing and trussing....



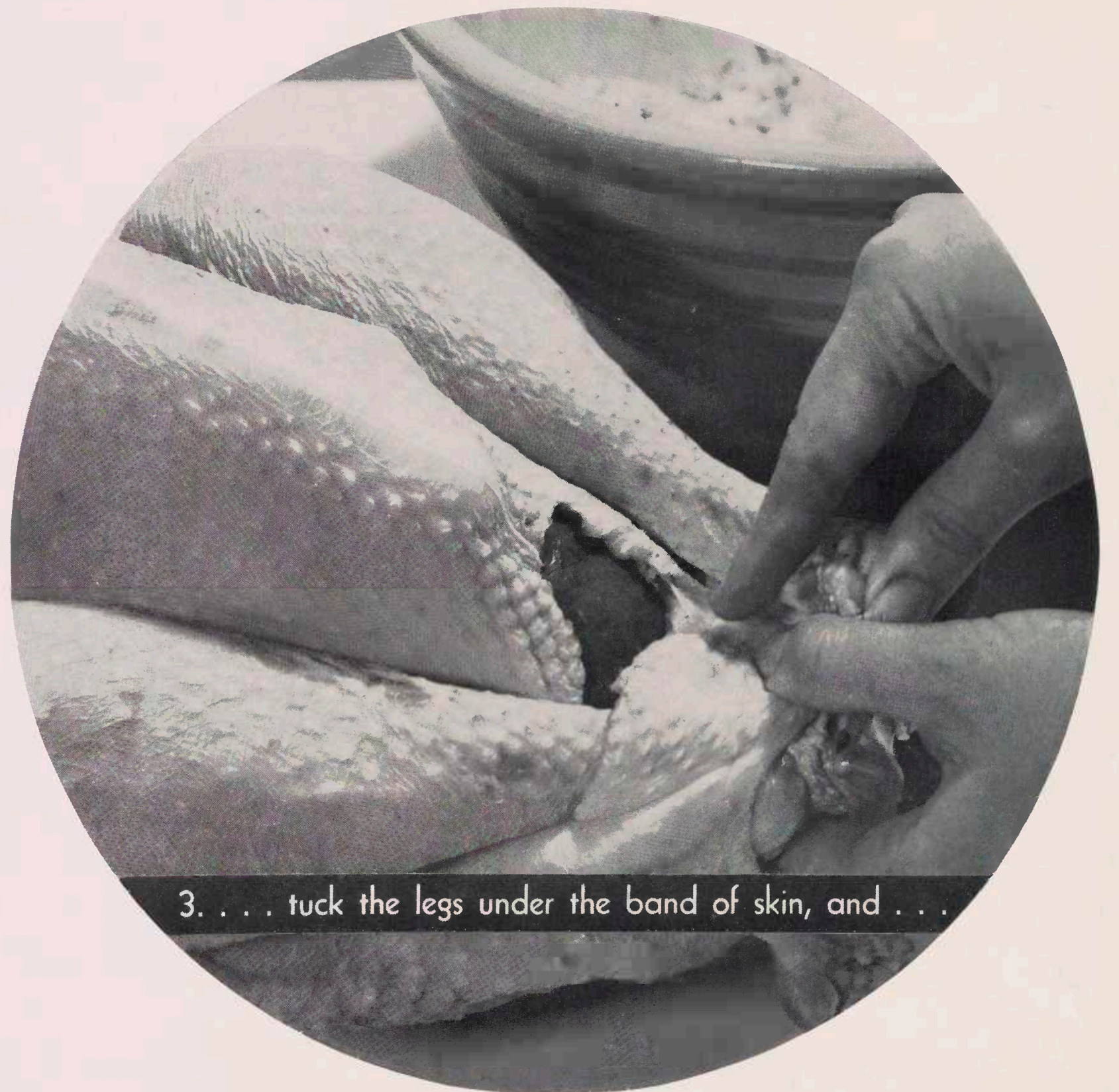
1. Good proportions for stuffing are—to every 2 quarts crumbs from bread 2-3 days old . . .



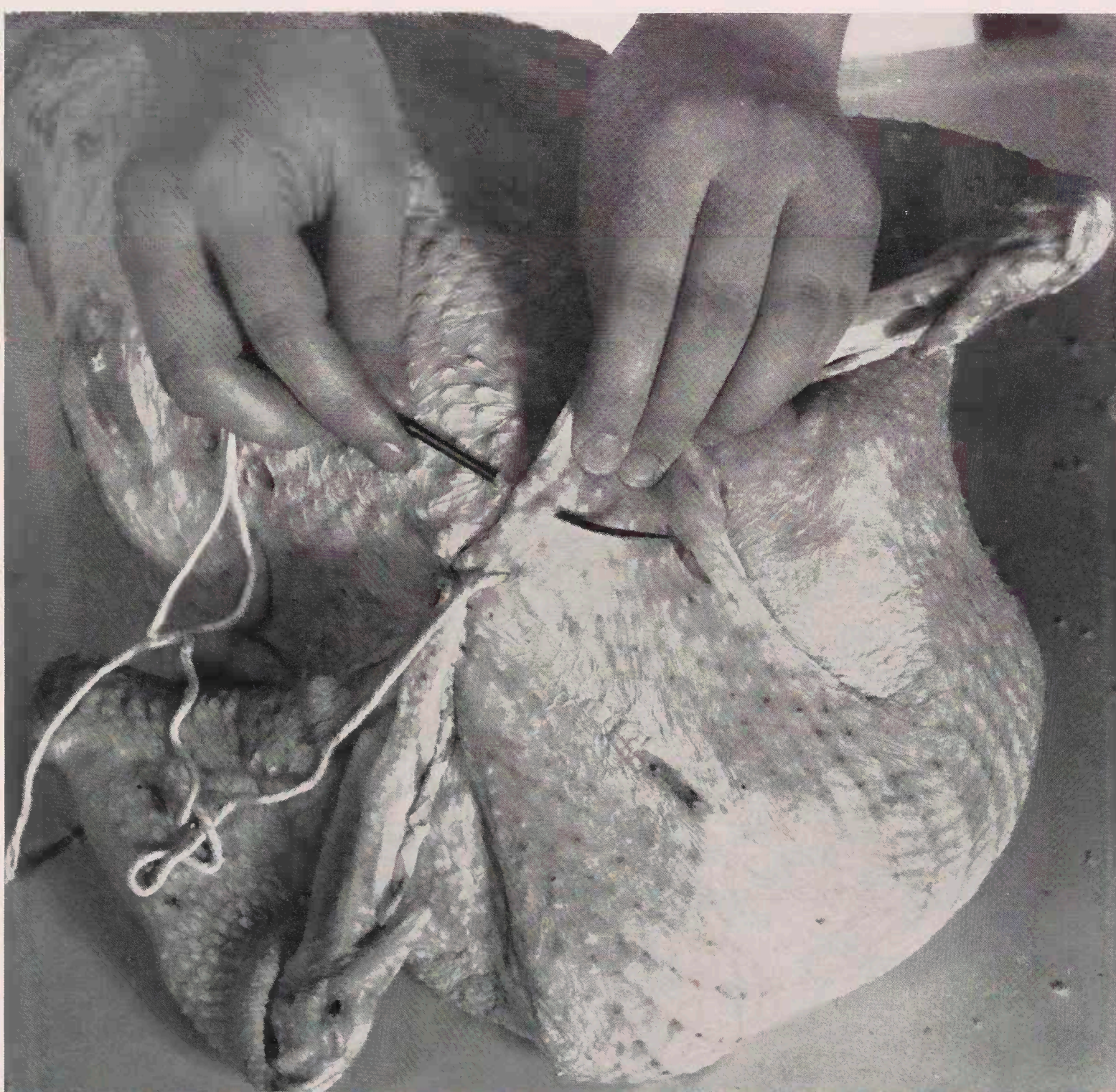
. . . a pint or more of mixed celery, parsley, onion, sautéed in  $\frac{3}{4}$  cup of fat, with seasonings to taste.



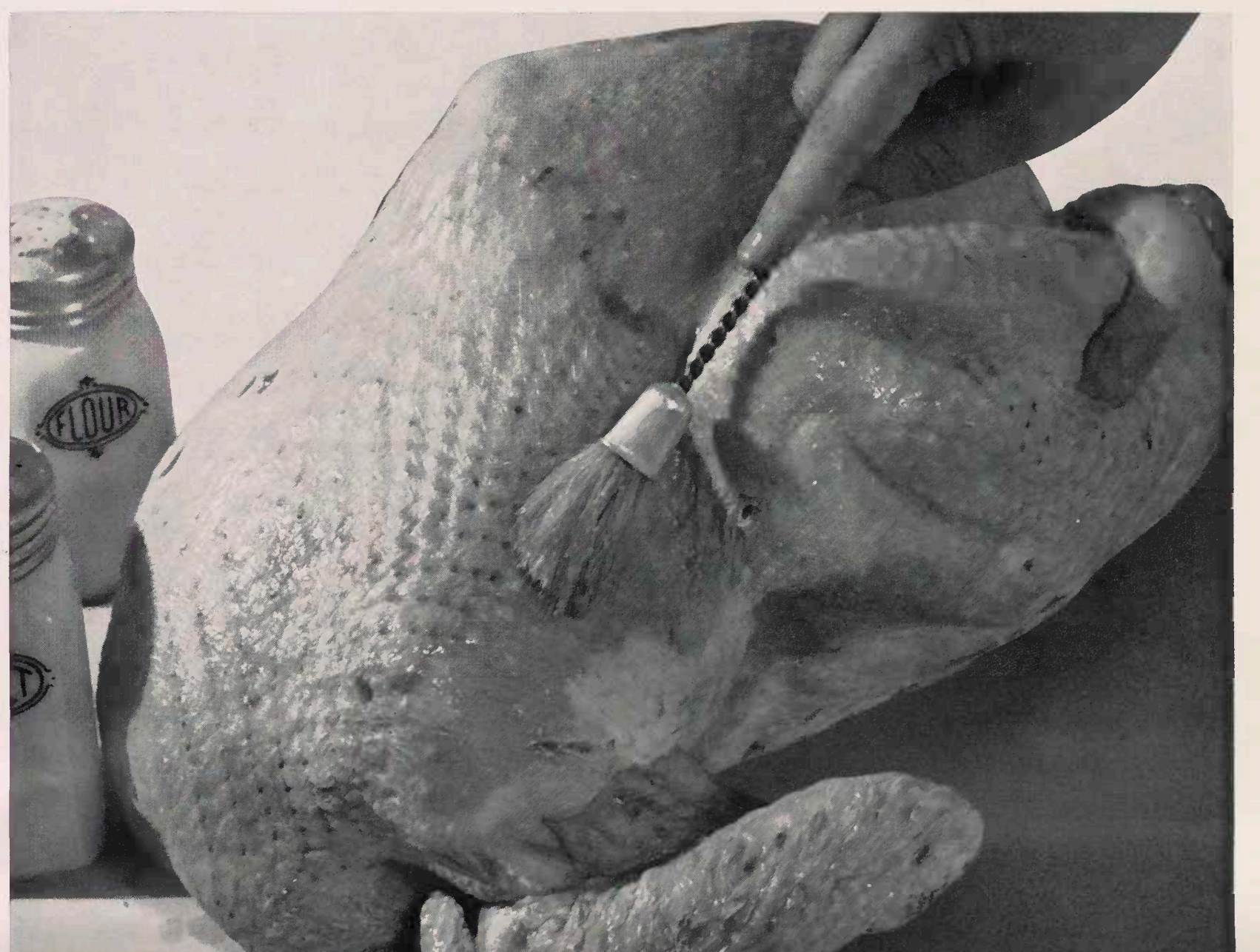
2. Fill with stuffing but do not pack, finish with a crust of bread, and . . .



3. . . . tuck the legs under the band of skin, and . . .



4. . . . after stuffing the neck, draw the skin back, and stitch or skewer in place . . .



5. . . then brush with melted fat, add salt, sprinkle lightly with flour . . . and the bird is ready for the oven.